



Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough K12 2.7 oz

Frozen, whole grain-rich bulk cinnamon roll dough from Pillsbury™ to help build breakfast participation in an easy, freezer-to-oven format with no proofing and no thawing required. Dough is able to go directly from freezer to oven and ready in as little as 18 minutes. Meets 2 ounce equivalent grain and whole grain-rich criteria.



Product Information:

PRODUCT CODE: 111111000
UPC: 094562111113
GTIN: 10094562111110
UNIT SIZE: 2.7 OZ
CASE COUNT: 100
ATTRIBUTES: Whole Grain
2 oz. Eq. Grain
No Artificial Flavors
No Colors from Artificial Sources
No High Fructose Corn Syrup

Nutrition Information:

Serving Size:	1 Roll	
Amount Per Serving:	As Packaged	
Calories	270	
	% Daily Value*	
Total Fat	12g	15%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	360mg	16%
Total Carbohydrate	36g	13%
Dietary Fiber	3g	10%
Total Sugars	11g	
	Includes 10g Added Sugars	20%
Protein	6g	
Vitamin D	0%	
Calcium	0%	
Iron	8%	
Potassium	0%	

* Percent Daily Value (DV) are based on a 2,000 calorie diet

* - Not a significant nutrient source

* Nutritional information is subject to change. See product label to verify ingredients and allergens.

*Do not eat raw dough or batter.

Ingredients:

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, WHEY, MONO AND DIGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, BETA CAROTENE COLOR, VITAMIN A PALMITATE), SOYBEAN OIL, CONTAINS 2% OR LESS OF: YEAST, CINNAMON, MONOGLYCERIDES, WHEAT PROTEIN ISOLATE, LIQUID INVERT SUGAR, SODIUM CASEINATE, DATEM, MOLASSES, GLUCONO DELTA-LACTONE, BAKING SODA, SALT, MODIFIED CORN STARCH, SODIUM ACID PYROPHOSPHATE, EGG WHITE, NATURAL FLAVOR, ASCORBIC ACID (DOUGH CONDITIONER). CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS.

ALLERGENS:

Preparation Instructions:

PLACE FROZEN ROLL DOUGH, SMOOTH SIDE FACING DOWNWARD, ON PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. ROLLS ARE FULLY BAKED WHEN CENTER CURL SPRINGS BACK WHEN LIGHTLY TOUCHED. ALLOW TO COOL IF ICING OR FINISHING.

Package Information:

NET WEIGHT: NET WT. 16.87 LB (7.65 kg)
VOLUME: .86 CF
HEIGHT: 7.81 IN
LENGTH: 15.93 IN
WIDTH: 11.93 IN
CASE SIZE: .86 CF

Product Photos:



111111000-pillsbury-freezer-to-oven-whole-grain-cinnamon-roll-dough-k12-2-7-oz

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GENERAL MILLS

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Pillsbury™ K12 Freezer-to-Oven Whole Grain Cinnamon Roll Dough Code No.: 94562-11111

Manufacturer: General Mills, Inc. Serving Size 2.7 OZ (76g)
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No **How many grams:** <3.99g
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour, Enriched Flour	32g	16g	32g ÷ 16g = 2.02
Total Creditable Amount³			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 2.7 OZ (76g)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 76g/2.7 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Anh-Tram Pham

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